



EL SALVAJE ORGÁNICO - ROSADO DE MELBEC 2023

Grapes obtained from our Los Chacayes vineyard, with sandy loam soil with the presence of calcareous rocks in depth, drip irrigation, trellised with Guyot pruning and certified organically grown.

VARIETY: 100% Malbec

VINTAGE: 2023.

REGION: IG Los Chacayes, Tunuyán, Valle de Uco, Mendoza, Argentina.

ALTITUDE: 1,280 m.a.s.l.

SOIL: Clay loam without stones on the surface and depth.

HARVEST: Manual harvest during the night, in 18 kg crates.

WINEMAKING: Grapes undergo manual selection, both of bunches and grapes. The selected grapes are pressed immediately with the shortest contact time between pomace and juice in a protective way. The must, already in a stainless steel tank, is cleaned by static bursting and the clear juice is seeded with yeasts. The fermentation temperature is between 13 to 15°C. Once the fermentation is finished, the solid parts are removed and the aging process is carried out with yeast lees.

AGING: 100% stainless steel tank.

BOTTLING: August 2023.

CERTIFIED BY International Agricultural Organization.

WINEMAKER: Gustavo Bauzá

WINE CONSULTANT: Alberto Antonini (Toscana, Italia)

|| **ALCOHOL:** 14 % vol.

|| **TOTAL ACIDITY:** 7.2 g/l.

|| **PH:** 3.3.

|| **RESIDUAL SUGAR:** 2 g/l.

|| **TASTING NOTES:**

Appearance, purplish pink, bright.

Nose, with clearly fruity notes where strawberry caramel and herbs stand out.

Palate, fresh entry given by its acidity, juicy, round, and with medium flow.

